Colorado Striped Bass Colorado Succotash, Colorado Red Wine and Cherry Syrup

Grilled Colorado Porcini Mushrooms, Colorado Milk and Truffle Froth

Chef BJ Wojtowicz, Restaurant Kevin Taylor

Ingredients

- 4oz Striped Bass
- 2 Corn Cobs
- 1 Shallot
- 1 Red Pepper
- 1 Yellow Pepper
- 10 Fava Beans
- 1 Clove Garlic
- 1 Lime Juiced
- 5 Chives
- 10 Leaves Cilantro
- 1 T Heavy Cream
- 1 Bottle Colorado Red Wine
- ½ lb Colorado Cherries
- 10 Peppercorns
- 1 Star Anise
- 1 tsp Salt
- 1tsp Sugar
- 1 Colorado Porcini Mushroom
- ½ Colorado Milk
- 1tsp Truffle Oil
- ½ tsp Grated Lemon Zest
- 3 T Butter
- 2 T Olive Oil

Preparation

- 1) Clean and portion the bass and set aside
- 2) Chop Shallots, garlic and sweat with 1 T Butter, dice peppers remove corn kernels and add to pan and sauté on high for 1 minute. Add heavy cream, fava beans, tomatoes, cook for 1 more minute and remove from heat and add lime juice, cilantro, chives, and 1 T butter. Stir till butter is fully incorporated.
- 3) Combine Red Wine, cherries, peppercorns, star anise, salt and sugar for syrup and reduce till thick.
- 4) Combine milk, truffle oil, lemon zest, butter and salt, then heat to 110 degrees and reserve.
- 5) Season the bass with salt and pepper, then start to sear in a hot pan with olive oil skin side down for 1 and a half minutes. Then flip and finish cooking for 1 more minute then remove and place on a napkin.
- 6) Split Colorado Porcini in half rub with olive oil salt and pepper and grill on both sides without burning for 1 minute each.
- 7) Place succotash in the center of the plate, spoon the syrup around the plate, lay bass on top of the succotash garnish with porcinis. To make the froth insert a stick blender in top deep cylinder pot and tilt to make bubbles then spoon off the top.